

WOOD SHOW BROILER



This broiler gets its name from the “show” it actually creates in fine restaurants everywhere. As you know, the food cooked over a live fuel fire is unparalleled in flavor. If the broiler is in customer view, appetites (and check averages) soar! The Wood Show is legendary for durability, ease of use, and its ability to easily tame the *nonpareil** intense flame temperatures produced by hardwood fuels (*and you thought we were unsophisticated in Mesquite, Texas!). The discriminating chef is provided the unique ability to control the distance between fuel and food for perfect grilling on all types of food.

Easy to use

Fuel loading is easy with the front fuel loading door and the ability to raise the grill above the top of the firebox body.

Adjustable cooking surface

A turn of the wheel adjusts the grill to position the food closer or farther from the fire for total control of the cooking rate. Because the chef can lower the grill at the end of a shift to utilize every last ember of wood or charcoal, fuel efficiency is maximized. There are fewer interruptions during busy periods to add or tend fuel.

Safe, cool operation

Our unique Chef Cool[®] design keeps the heat *inside* the grill resulting in a cooler kitchen and a grateful chef.

Large selection

See the sizes and capacity chart on the reverse side.

Easy to clean

The firebox surfaces are smooth and an ash drop in the firebox floor facilitates ash transfer to the removable ash drawer. Heavy duty casters allow easy mobility.

Air control damper

The chef can regulate the combustion air to help control the burn rate.

Rugged

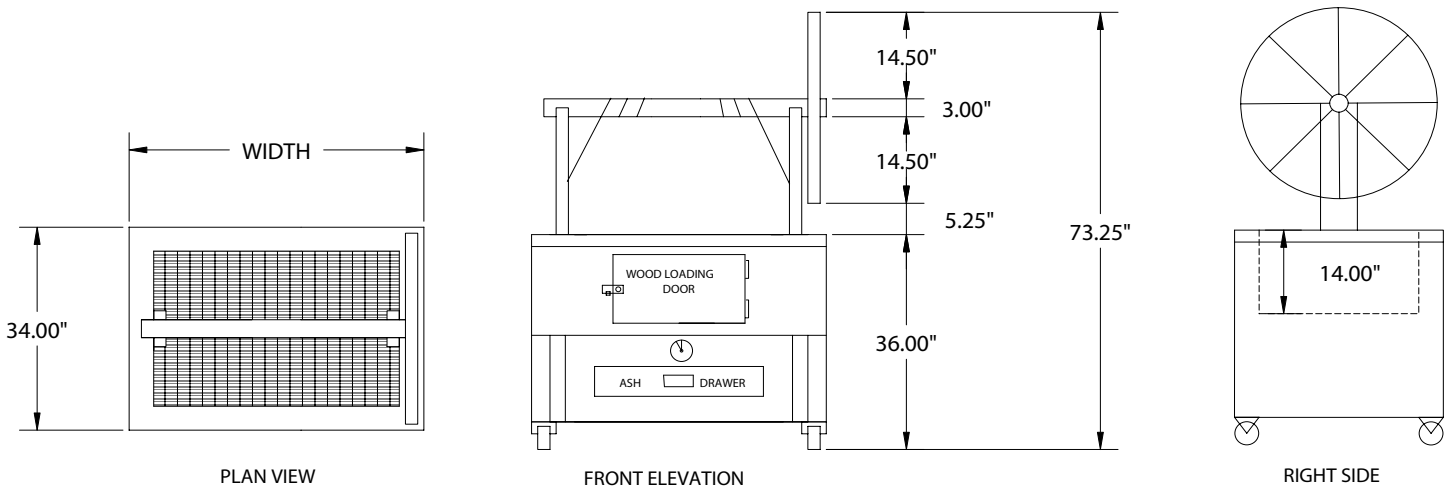
These units are built like tanks to take the day-to-day abuse in busy kitchens.



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NOTES:

1. Install on a noncombustible floor.
2. Clearance from combustibles: 2" from the rear, 2" on the right and left, and 48" from the front.
3. This unit must be installed under a Type I exhaust hood (hood and fire suppression by others). Refer to NFPA 96 for further details and always check local codes for any further venting requirements.
4. Adequate combustion air must be supplied.
5. Fuel: wood or charcoal.
4. See Owner's Manual for additional information.

MODEL	SPECIFICATIONS				GRILL	PRODUCTION CAPACITY		
	WIDTH	DEPTH	HEIGHT	SHIP. WT.	BROILING AREA	12 OZ. STEAKS	HALF CHICKENS	4 OZ. BURGERS
	INCHES	INCHES	INCHES	POUNDS	INCHES			
801-3	36	34	73.25	1050	24 X 24	16	12	36
801-4	48	34	73.25	1230	24 X 36	24	18	54
801-5	60	34	73.25	1500	24 X 48	32	24	72
801-6	72	34	73.25	1725	24 X 60	40	30	90

NOTE: CUSTOM SIZES ARE AVAILABLE

OPTIONS AVAILABLE - Location of adjusting wheel, epoxy coating color: black, red, or gray. Optional and extra: landing shelf, cutting board, basting pan cutouts, stainless steel back and side splashes, deletion of adjusting wheel, etc.

CONSTRUCTION - Extra heavy, all structural steel welded framing. Exterior is 14 gauge epoxy coated steel treadplate. The firebox features Chef Cool[®] construction consisting of two layers of steel, two inches of 2500 degree cast refractory, and two inches of high temperature insulation. The top cap, stanchions, wheel, and shaft are stainless steel with thicknesses ranging from 14 gauge to 1/2 inch. The fuel loading door is insulated and hinged. The casters are heavy duty and include two brakes. The lift/lower cable is stainless steel aircraft cable, 1/4 inch diameter, and rated at 6400 pounds. The removable grates are gray cast iron, nominal 6 inch by 24 inch, and weigh 18 pounds each.